**BRUNCH**

**The Full Fitzbillies** £11.50
Eggs, smoked bacon, sausages, house hash brown, grilled tomatoes, sourdough toast.
- add black pudding £2.00
- add mushrooms £2.00
- add extra toast £1.00

**The Diner Breakfast** £15.00
Eggs, smoked bacon, sausages, house hash brown, grilled tomatoes, sourdough toast & pancakes served with a jug of Chelsea bun syrup.

**The Vegetarian Breakfast** £11.50
Eggs, halloumi, house hash brown, grilled tomatoes, grilled mushroom, spinach, sourdough toast.
- add avocado £2.50
- add extra toast £1.00

**The Vegan Breakfast** £11.50
Scrambled tofu, house hash brown, grilled tomatoes, grilled mushroom, spinach, our own vegan sausage, sourdough toast.

**Eggs Bene’t** £10.50
Slow-cooked smoked ham on a toasted English muffin, with poached eggs & velvety hollandaise sauce.

**Eggs Royale** £11.25
Severn & Wye smoked salmon on a toasted English muffin with poached eggs & hollandaise sauce.

**Eggs Florentine** £10.50
Buttered spinach on a toasted English muffin with poached eggs & hollandaise sauce.

**Scrambled Eggs & Smoked Salmon** £11.00
Fluffy, creamy, scrambled eggs on toasted Cambridge seeded sourdough, with waves of smoked salmon.

**Avocado & Halloumi (V)** £14.50
Superfood Salad (V) (VG Option Available)
Grilled halloumi & avocado on a bed of quinoa, butternut squash, lentils, broccoli, edamame beans, cherry tomatoes, red onion, leaves & sunflower seed pesto.

**Savoury Tart & Salad (V)** £10.50
Mushroom, spinach, leek & smoked cheddar tart, served with mixed leaves & superfood salad.

**Home Made Soup** £8.90
Served with a selection of bread from our bakery. See the board for today’s flavour.

**SIDES & EXTRAS**

**Avocado** £2.50
**Sausages** £3.00
**Hash Browns** £3.00
**Bacon** £2.00
**Black Pudding** £2.00
**Extra Eggs** £2.00
**Mushrooms** £2.00
**Halloumi** £2.50
**Tin of Toast** £3.50
**Side Salad** £4.00
**Smoked Salmon** £4.00

**WINE & BEER**

**Champagne & Sparkling**
Glass: £5.75
Bottle: £23.00

**Prosecco Spumante Le Calle** £7.00
**Champagne Autreau Roualet Brut NV** £8.50

**House White**
Famille Perrin Luberon 2015 175ml Glass: £5.75
Bottle: £23.00

**House Red**
Montagnan Carignan 2015 £5.75

**Sam Smith’s Lager** (355ml, 5%): £4.00

**Oakham Ales JHB** (500ml, 4.2%): £4.50

**WATER & SOFT DRINKS**

**Still Water** £2.25
**Sparkling Water** £3.25
**Coke** £3.00
**Diet Coke** £3.00
**Elderflower Presse** £3.25
**Ginger Beer** £3.25
**Raspberry Lemonade** £3.25
**Cloudy Lemonade** £3.25

**COCKTAILS**

**Bloody Mary** £6.50
Our special mix of tomato juice, Worcestershire sauce, Sriracha hot sauce, celery salt, vodka & a splash of dry sherry.

**Mimosa** £6.50
Fresh orange juice and Prosecco Spumante Le Calle.

**Bellini** £6.50
Peach puree & Prosecco Spumante Le Calle.

**GREEN JUICES**

**Apple, kiwi, cucumber, banana, grape, mango, mandarin & lemon.** £3.70

**STRAWBERRY & BANANA JUICE**
Apple, banana, strawberry, orange, pear, and lime. £3.70

**ORANGE JUICE** £3.50

**APPLE JUICE** £3.50

**COLD PRESED JUICES**

**£3.50**

**£6.50**

**£6.50**

**£3.70**

**£3.70**

**£6.50**

**£6.50**

**£4.50**

**Food Allergies & Intolerances**

All our food is prepared in a kitchen or bakery where allergens are present. Because of the risk of cross-contamination we cannot guarantee that any product is entirely free of any particular allergen.
• FITZBILLIES CLASSICS •

Chelsea Bun £3.50
Fitzbillies legendary Chelsea bun. Fuelling students & dons for nearly a century. “Syrupy, well spiced, licentious & exceptional”, according to Jane Grigson.

Chocolate Brownie £3.80
(Add vanilla ice cream & chocolate sauce £5.60).

Duke of Cambridge Cake £3.80
Chocolate fringe cake - Prince William’s favourite.

Date Slice £3.80
A crumbly, easy top & base with sticky date filling.

Cranberry & Clementine Slice £4.00
A moist ground almond & clementine sponge, studded with sweet/sharp dried cranberries.

Florentine £4.00
Flaked almonds & glace cherries, bound with honey, half-coated with dark chocolate.

Almond Macaroon £3.60
A giant, traditional English almond macaroon.

Macarons 3 FOR £5.85
Choose from chocolate, lemon, pistachio, raspberry/chocolate, rose, salted caramel.

Cupcake £3.50
A classic sponge topped with a swirl of buttercream icing. Please ask for today’s flavours.

Lemon Cake £4.50
Three layers of light lemon sponge filled with lemon curd, topped with lemon cream cheese icing.

Chocolate Cake £4.50
Three layers of chocolate sponge filled and topped with chocolate ganache.

Carrot Cake £4.50
Classic carrot cake with walnuts & raisins topped with cream cheese icing.

Cake Specials £4.50
Take a look at the blackboards or ask your waiter for the additional range of cakes available today.

• COFFEE •

Our coffee beans are selected & roasted by Caravan Coffee Roasters

We steam our milk to 65c, recommended for speciality coffee. If you would like your coffee extra hot please ask.

Espresso £2.90
Latte £3.40
Americano £2.90
Cappuccino £3.10
Flat White £3.10
Piccolo £3.00
Macchiato £3.00
Cold Brew £2.90
Iced Latte £3.40
Mocha £3.50
Hot Chocolate £3.50
Chai Latte £3.40

Dairy free alternatives to milk are available at an additional 30p per drink. Add vanilla or caramel syrup for an additional 20p.

• TEA •

Pot of loose leaf tea for one

English Breakfast Tea £3.00
Fitzbillies Earl Grey £3.25
Afternoon Ceylon £3.50
A very high quality, medium strength brew.

Assam £3.50
A rich, dark, malty tea, ideal with scones or cake.

Darjeeling £3.75
A lighter, fragrant, Indian tea, best with lemon.

Fresh Mint Tea £3.50
An infusion of fresh English garden mint.

Herb & Fruit Teas £3.25

• ICE CREAM SUNDAES •

Chelsea Bun Sundae £6.90
A scoop each of Chelsea bun & vanilla ice cream, topped with Chelsea bun pieces & cinnamon syrup.

Chocolate Brownie Sundae £6.90
A scoop each of chocolate & vanilla ice cream, topped with brownie pieces & chocolate ganache.

Berry Macaron Sundae £6.90
A scoop each of raspberry & vanilla ice cream, with berry compote & macaron.

Affogato £5.00
A scoop of vanilla ice cream topped with a double shot of espresso.

Two Scoops of Ice Cream £5.00

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